

Château du Moulin-à-Vent,
Moulin-à-Vent `La Rochelle` 2021
Moulin-à-Vent, Beaujolais, France



CHÂTEAU DU
MOULIN-À-VENT



Grape Varieties	100% Gamay
Winemaker	Brice Laffond
Closure	Natural Cork
ABV	13%
Acidity	4.82g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Practising Biodynamic, Practising Organic, Vegan

PRODUCER

The history of Château du Moulin-à-Vent dates back to 1732, when it was previously known as Château des Thorins. Both the Château and the Beaujolais Cru take their name from the area's emblematic windmill, built in 1550 and still standing today. In 2009, Jean-Jacques Parinet and his son Edouard purchased the château and its vineyards. They have invested hugely in the estate and have revolutionised the approach in both the vineyards and the winery.

VINEYARDS

The La Rochelle vineyard is 4.2 hectares and is situated at the top of a hillside at 280 metres above sea level. The soils are more shallow than those of the Champ de Cour vineyard with a mixture of granite, sand, clay and elements of manganese and iron oxides. The vines are 85 years old, this vine age coupled with south facing exposure and constant cooling winds around harvest time, means that the resulting berries are small with beautiful concentration and finesse. Yields are exceptionally low - around 13 hectolitres per hectare. The vineyards are farmed following both organic and biodynamic practices and will be officially certified organic from the 2024 vintage.

VINTAGE

Spring frosts across Beaujolais in 2021 meant that yields were significantly reduced. Beautiful weather conditions in August, however, allowed the grapes to reach excellent levels of ripeness with bright aromatics and refreshing acidity. The harvest took place in late September. Though quantities were down, the quality of the grapes harvested was excellent and the wines of 2021 are defined by freshness and finesse.

VINIFICATION

Once at the winery, approximately 65% of the Gamay bunches were destemmed and the rest were left as whole clusters. Fermentation took place in stainless-steel tanks with one pump-over per day. Half of the wine was then aged in used French oak barrels for nine months, the remaining 50% was kept in stainless-steel tanks. After the final blend was assembled, it spent a further nine months in stainless-steel before bottling.

TASTING NOTES

This wine is bright ruby in colour. On the nose, vibrant aromas of cherry, violets and spice are married with subtle hints of sage and gunflint. Elegant on the palate with structured tannins, fresh acidity and an impressively long finish.